

Venticello Ristorante

December 31, 2018

~ Primi Piatti ~

(Please select one of the following)

Zupa Minestrone

*carrots, celery, onions, squash, kale, butter beans, garlic, potatoes,
chicken stock, parmigiano reggiano*

Roasted Beet Salad

red and gold beets, goat cheese, crushed pistachios, apple cider vinaigrette

Beef Carpaccio

baby organic arugula, parmigiano reggiano, cornichons, roasted garlic aioli

Winter Endive Salad

purple endive, pink lady apple, toasted almonds, mint, blue cheese vinaigrette

~ Pasta ~

(gluten free fusilli substitution available)

(Please select one of the following)

Pappardelle

lamb ragu, garlic, mirepoix, cumin, coriander, chicken stock, lite tomato sauce

Trenette a la Pescatore

*black squid ink pasta, prawns, mussels, manila clams, dried calabrian chili, garlic,
white onion, house white fish stock, parsley*

~ Entrée ~

(Please select one of the following)

Branzino

mediterranean white fish filet, arugula, chick peas, fennel, grilled lemon

Duck Confit

frisee, pomegranate seeds, pancetta red wine vinaigrette

Porchetta

*pork belly, pork shoulder, garlic, rosemary, oregano, fennel pollen, vin santo,
pickled vegetables, fresh polenta*

Rib Eye

boneless filet, truffle butter, potato gratin, broccolini

Roasted Acorn Squash

mushrooms, wild rice, pomegranate seeds, olive oil

~ Dolci ~

(Please select one of the following)

Almond Biscotti

with hand-whipped vanilla cream

Cannoli

ricotta, dark chocolate chip, mascarpone

Chocolate Torte

olive oil, sea salt, cayenne pepper

Tiramisu

lady fingers, espresso, marsala, mascarpone

Sorbeto

lemon or raspberry

\$85 prix fixe dinner menu